




# In case of emergency break eggs



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2010-12-22 14:10:00

**MOOD:** 🤔 determined

**MUSIC:** Pink Martini - Little Drummer Boy (no, really)

Biscuits are best eaten fresh. And by "fresh," I mean, grabbed off the baking sheet when the oven door opens, even if the cook yells at you for it.

But on rare occasions there are more biscuits at the end of the meal than there are appetites to deal with them. If I'm around, these occasions become vanishingly rare, but still, it can happen. Even I can be distracted.

There are lots of ways to deal with this crisis, but here's one. It requires eating biscuits two meals in a row, but you didn't think they'd last that long anyway, did you?

Wrap the leftover biscuits (ye gods, how often does a person get to type such a ridiculous phrase?) in a clean, dry kitchen towel, put the resulting precious parcel in a bowl, and leave it in a room-temperature kitchen. Don't wrap the biscuits in plastic or put them in the fridge, or they'll lose their crunchy bits.

Scramble or omeletize as many eggs as you have biscuits. If you're a purist, this means whomping up eggs with a little milk, pepper, and salt and either stirring them in a hot pan or *not* stirring them in a hot pan. But I like eggs with stuff, so mine may include last night's leftovers (rice in eggs = yum! pasta in eggs = om nom!) or cheese and green chiles, or whatever veggies wink suggestively at me from the crisper bins.

Split the biscuits open and butter both sides lightly. Slide your scrambled eggs or omelet onto the split-open biscuits. Distribute evenly, or leave that to the recipient.

Eat. Be grateful you were too distracted to inhale the biscuits when they were new to the world.

TAGS: food



Random holiday cookie recipe is random.

"Peeling Bells" cookies: This is a thing my mom used to do. 2 cups flour 6 tbsp butter 3/4 cup sugar 1

Away with the dull drudgery of workaday tiday waves!

I believe this is a significant advance in pot pie technology. Make your pie crust. Par-cook

As easy as-- no, really.

I was talking about the chicken pot pie I was making on Twitter, and it turns out, a lot of people

3 comments

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December 22 2010, 21:31:08 UTC   COLLAPSE

I /love leftovers. And I have them maybe...once a month? Maybe?

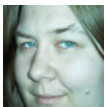
I oughta ask my coworkers to bring me all their leftovers.



 beccastareyes

December 22 2010, 21:52:01 UTC   COLLAPSE

Mmm... food post. Sadly, I am at home and try to stay out of Mom's kitchen. But eggs and biscuits and veggies sounds lovely right now. Maybe with some kind of potato dish...



 ceara

December 22 2010, 22:02:55 UTC   COLLAPSE

I never get biscuits. My husband doesn't like them (seriously, is he FROM this planet?), so it's rarely worth making them.